

CHAMBRE SÉPARÉE TASTING MENU

STARTERS

OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY, WALNUTS & GRILLED SANGAK BREAD

SALAD OLIVIER

CREAMY CHICKEN & POTATO SALAD TOPPED WITH GRANTED BLACK TRUFFLE & GRILLED SANGAK BREAD

ZEYTON PARVARDE "PIMPED EDITION"

MARINATED OLIVES WITH NUTS & POMEGRANATE

DOLMEH PONT NEUF

PANKO FRIED DOLMEH

MAIN COURSE

RICH AND ROYAL

BARG: GRILLED LAMB FILLET

KOOBIDEH: GRILLED MINCED MEAT

JOOJE: GRILLED SAFFRON CHICKEN THIGH FILLET
WITH FINELY CHOPPED PISTACHIOS & ALMONDS

SHISHLIK: GRILLED LAMB RACKS

SERVED WITH BELUGA LENTILS, MAST MO SIR, SUMAC BEARNAISE SAUCE & TAHDIG

DESSERT

MONSIEUR MASHTI

SAFFRON WAFFLE WITH SAFFRON PISTACHIO ICE CREAM

745 PER PERSON

